

DELAWARE RESTAURANT ASSOCIATION

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9 3 1 7 '99 APR 21 A9:39
April 20, 1999

Docket's Management Branch (HFA-305)
Food and Drug Administration
Department of Health and Human Services
5630 Fishers Lane, Room 1061
Rockville, MD 20852

To Whom It May Concern:

On behalf of the Delaware Restaurant Association and our members throughout the state, I am writing today in opposition to proposed rules which would eliminate consumer choice of raw shellfish products harvested in many parts of the country and sold to restaurants and retailers nationwide.

These potential rules, which you have been asked to consider would impose unnecessary limitations of food products available to consumers. For those restaurants, which do currently sell raw shellfish, including oysters, clams, and scallops, mandatory post harvest treatment of these products will result in a price increase. Price increases usually result in a decrease in consumer demand. It should be noted that when consumers are given the choice of treated product or traditional product, they overwhelmingly select the traditional untreated product.

In the last five years there has been a dramatic rise in the availability of fresh seafood nationwide. Imposing costly and unnecessary rules would only serve to reverse that trend. Please use responsibly judgement in reviewing these proposed rules. Our customers and the marketplace should be the ultimate regulators of such issues.

Sincerely,

Judith T. Jester
Delaware Restaurant Association

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